



*Our team is delighted
to welcome you to
this beautiful residence
that is the Château de Montreuil,
where gastronomy
and moments of pleasure
and pleasure.*

Tea Time

*Make yourself comfortable
and let yourself be carried
out of time
with one of our many creations.*

For gourmets young and old



Living Hôtels Collection

"des Hôtels & Demeures à vivre"

OUR TEAM

Our small farmers

Farmers on the Côte d'Opale.

From Benoît Randoux's "Les douces folies" farm in Avesnes, through Jean Broutier's "les fraises de Montéchor" in Montcavrel, to our "Terre à terre" market gardener Stéphane Mille in La Madeleine-sous-Montreuil. All these producers have at heart a respect for the land, for seasonality and for well-made, well-grown produce.

Café PROQUA

Roaster from côte d'Opale

For 70 years, PROQUA has selected coffees grown and harvested on farms and cooperatives in the equatorial belt.

Driven by real convictions, this Boulogne-sur-Mer-based coffee roaster adopts a sustainable approach in order to offer responsible coffees.

VALRHONA

French chocolate

A partner to taste artisans since 1922. A pioneer and benchmark in the world of chocolate, Valrhona defines itself today as a company whose mission, "Together, let's do good with good", expresses the strength of its commitment.

Together with its employees, chefs and cocoa growers, VALRHONA imagines the very best in chocolate to create a fair and sustainable cocoa industry and inspire a gastronomy of the good, the beautiful and the good.

Brasserie CHROMATIQUE

Brewer from Côte d'Opale.

It was in 2016 that Lucien, Pierre and Thomas created the Chromatique brewery with a single objective: to make people drink all kinds of beer.

Their philosophies: good beer and joie de vivre.

Based in Saint-Léonard, the Chromatique brewery taproom where you can taste the beers, tours and tastings to discover or deepen or deepen your knowledge of brewing and a boutique for your shopping needs.

Our pastry chef, Amélie LABESSE, offers a gourmet menu that will delight the taste buds of young and old alike, whether for a snack or pure indulgence.

OUR SWEET PLEASURES

Cookie creation 4€

**cooking at the moment, 15 minutes preparation time*

liégeoise waffle 4€

crepes nature, with sugar ou vergeoise 3.50€

OUR TOPINGS

Honey 1€

Homemade spread 1.50€
**Chocolate, hazelnut and almond*

Homemade salted butter

caramel 1€

Chantilly 0.50€

Homemade Ice cream 1.50€
**Vanilla, chocolate or perfume of the moment.*

OUR ICED TREATS

Our milkshake of the moment 6€

**From the classic to the most original, our milkshake evolves with the seasons and the products offered by our producers.*

Our Profiteroles 9€

**Choux pastry, vanilla ice cream, homemade chocolate sauce and whipped cream.*

OUR OTHER DESSERTS

10€

Every week, our chef invites you to discover new creations that evolve with the seasons and our producers' produce.

CAFETERIA

Dammann Infusion 5€

Verbena

Commonly known as the "plant of conviviality", verbena offers an extremely fruity flavour, much appreciated at the end at the end of a meal.

Verbena mint

The lively freshness of mint combines with the flavor of verbena to create a deliciously fragrant infusion.

Shepherd's tea

Delicate, fragrant and aromatic, this cocktail of herbs for infusion combines all the virtues of linden, verbena, lemongrass lemongrass, mint and orange blossom. A harmony of flavors to discover!

Infusion in Bulk from Herbalism 7€

Chamomile

Since ancient times, chamomile has been recognized for its virtues. Our ancestors already consumed it for its medicinal properties. Soothing, digestive and pleasant to drink soothing, digestive and pleasant to drink, it's the ingredient you can't do without!

Linden

Linden has calming and antispasmodic antispasmodic properties. It may be useful for: insomnia, agitation due to intellectual overwork, difficult digestion digestion.

Peppermint

Stimulates the digestive system and bile production. tonic, antispasmodic and analgesic. Its high concentration of menthol makes it a good antiseptic.

CAFETERIA

Dammann Tea 5€

Earl Grey

Timeless and always delicious, the flavor of Calabrian Bergamot blends with a selection of fine black teas.

Red Fruits

A blend of black teas with delicious red fruit flavours, combining cherry, strawberry, raspberry and redcurrant.

Breakfast

English Breakfast tea is one of the world's great classics. Acidic and harmonious, this great black tea will enhance your breakfast with its rich notes of caramel and cocoa.

Gunpowder

Gunpowder for Westerners, "tea pearls" for the Chinese. for the Chinese, this lively, astringent tea offers a fresh, thirst-quenching cup.

Green Mint

The slightly bitter, herbal character of Gunpowder tea, which forms the basis of this aromatic blend, resonates perfectly with the fresh notes of peppermint.

A LITTLE THIRST

Beer in pression (25cl)

Affligem 6,8° (blond) 4€
Beer of the moment

Beer from Chromatique (33cl)

Hop'Pale 4,5° (Pale Hale) 6€

Banquise Attack 7,7° (Double IPA) 6€

Horizon 8° (Triple) 6€

Escapade 4° (Sour) 6€

Petit Béret 0° (Blond) 5€

Aperitive

Kir 8€
(Bourgogne Aligoté) *Blackcurrant, peach, blackberry or raspberry*

Kir Royal 13€
(Champagne) *Blackcurrant, peach, blackberry or raspberry*

Pastis Bardouin (4cl) 6€

Campari (8cl) 6€

Américano Maison 10€

Picon Bière (25cl) 8€

Picon vin blanc (12cl) 8€

Apérol Spritz 10€

St Germain Spritz 12€

Italicus Spritz 12€

Wine & Champagne

*Don't hesitate to ask
our wine list.*

**Alcohol abuse is dangerous for your health.
Drink in moderation.**

ALCOHOL-FREE

The classics (25cl)

Fruit juices from Patrick Font 6,50 €

Artisanal French fruit juices

Don't hesitate to ask the barman about the flavors*.

Apple juice Domaine Moismont 6€

Freshly squeezed fruit juices 8€

*Orange, lemon or grapefruit

Syrup with water 2,50€

*Mint, violet, peach, orgeat, strawberry, grenadine or lemon.

Diabolo 2,50€

Bulle d'Opale artisanal lemonade

*Mint, violet, peach, orgeat, strawberry, grenadine or lemon.

Homemade iced tea 5€

Sodas (25cl) 6€

Hysope Tonic Water

Hysope Cucumber Tonic Water

Hysope Lemon Tonic Water

Fever tree Ginger beer

Homemade Orangina

Artisanal cola *from Bulle d'Opale*

Perrier (33cl)

Sparkling honey *from Bulle d'Opale*

Homemade Limonade *from Bulle d'Opale*

*Apple/Cassis or Apple/Citrus

Fermented drink

From Bulle d'Opale (33cl) 8€

Kombucha bio of the moment

*Don't hesitate to ask the bartender about the fragrance.

Homemade Kombucha (25cl) 6€

According to the chefs inspiration.

CAFETERIA

Proltalian variety, 30% Robusta and 70% Arabica
from India and Brazil.

Lively and fruity.

Espresso 3,80€

Double Espresso 6,90€

Cappuccino 8€

Ristretto 3,80€

Flavored lattes 8€

*Natural, vanilla, caramel or hazelnut

PGI Colombia variety, 100% Arabica.

Sweet and tangy.

Espresso 4,50€

Double Espresso 9€

Weak espresso 9€

Ristretto 9€

Malongo decaffeinated water, 100% Arabica

Decaffeinated 3,80€

Weak decaffeinated 3,80€

Double Decaffeinated 6,90€

Decapuccino 8€

Dark pomegranate chocolate, Chocolaterie
Valrhona.

Hot chocolate 6€

Viennese hot chocolate 8€

Coffee 10€

Irish coffee

*Whisky, cane sugar syrup, coffee, cream

French coffee

*Cognac, cane sugar syrup, coffee, cream

Jamaican coffee

*Rum, cane sugar syrup, coffee, cream

Normandy coffee

*Calvados, cane sugar syrup, coffee, cream

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